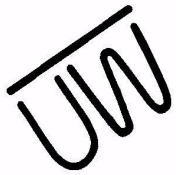




UW

UNIVERSITY OF WYOMING



Brand of Excellence

## **HOLIDAY MEAT SALES**

*Please See Order Form Link Below*



For questions contact Caleb Boardman (307) 766-2159, Caleb.Boardman@uwyo.edu  
or Jenny Ingwerson (307) 766-4373, jingwers@uwyo.edu

### **COWBOY GIFT BOX – \$40**

14oz Beef Summer Sausage, 14oz Jalapeno Cheddar Summer Sausage, 6oz Beef Snack Stick, 15oz Variety Wheel of Wisconsin Cheese (Cheddar, Cojack, Colby, and Pepper Jack). Displayed in a nest of brown and gold paper in a ready to ship box.

### **BEEF SUMMER SAUSAGE – \$9**

14 oz. chub of 100% beef summer sausage

### **JALAPENO CHEDDAR SUMMER SAUSAGE – \$11**

14 oz. chub of 100% beef summer sausage with Jalapenos and Cheddar

### **BEEF SNACK STICKS – \$6**

6oz of 100% beef snack sticks

### **PREMIUM BACON PACKAGE – \$37.50**

2lbs. of Smoked Bacon and 2lbs of Peppered Bacon both smoked with Hickory

### **PREMIUM BACON – \$10**

1lb. of Premium Smoked Bacon or 1lb of Peppered Bacon

### **FULLY COOKED SMOKED COWBOY PRIME RIB ROAST – \$85.00**

“Cowboy Branded” roast feeds 6-8 people, approximately 5 lbs. This fully cooked, hickory smoked roast is seasoned with the UW Meat Lab’s Cowboy Roast Beef Rub.

Easy Preparation! — Place whole roast in cooking bag with 1/4 cup water. Place sealed bag in 9x13 pan. Reheat roast at oven temperature of 300° F to desired degree of doneness (~2 hours). Periodically insert meat thermometer in geometric center of roast to monitor reheating progress. For best prime rib results we suggest a Medium Rare degree of doneness. Rare = 140°; Medium Rare = 145°; Medium = 160°; Well = 170°

### **FRESH 28 DAY AGED COWBOY RUBBED PRIME RIB ROAST – \$85.00**

This fresh 28 Day Aged (uncooked) roast is seasoned with UW Meat Lab’s Cowboy Roast Beef Rub.

Roast feeds 6-8 people, approximately 6 lbs.

Preparation — Left fresh (uncooked) for preparation to your liking!

### **FRESH COWBOY RIBEYE STEAKS – \$55.00**

Four 28 Day Aged approximately 13 oz. each. Cowboy branded ribeye steaks.

Preparation — Left fresh (uncooked) for preparation to your liking!

**[CLICK HERE FOR ORDER FORM](https://docs.google.com/forms/d/e/1FAIPQLSDLC1OJY_79V3J0JRSVEFPgc8TRfTEOVYF76YLQXOJTBOJA8Q/)**

**[HTTPS://DOCS.GOOGLE.COM/FORMS/D/E/1FAIPQLSDLC1OJY\\_79V3J0JRSVEFPgc8TRfTEOVYF76YLQXOJTBOJA8Q/](https://docs.google.com/forms/d/e/1FAIPQLSDLC1OJY_79V3J0JRSVEFPgc8TRfTEOVYF76YLQXOJTBOJA8Q/)**  
**[VIEWFORM](#)**

**ALL PROFITS SUPPORT UW ANIMAL SCIENCE LIVESTOCK, HORSE AND MEAT**

**JUDGING TEAMS**

**THANK YOU FOR YOUR SUPPORT!**

